

# dinner menu

## for the table

(v) mug of olives

small...5.00 large...8.00

big Spanish olives marinated in garlic & chilli

## starters

(v,g,n) soup of the night ...4.95

(n) stornoway black pudding scotch egg

curried mayo, tomato chutney ...6.95

(n) haggis, neeps & tatties

(veggie haggis available, contains nuts)

starter ...5.95 main ...11.75

caramelised red onion relish or

arran mustard & whisky cream sauce

(g) herb scone, grilled courgette, roasted artichokes & arran

oak smoked cheddar, basil pesto ...5.95

(p,n) smoked mackerel & dill mascarpone rilette

pickled beetroot relish, sour dough toast ...6.20

(p,g,n) cullen skink

creamy smoked haddock, leek & tattie soup

starter ...6.50 main ...12.50

# mains

**(g,n) baked fillets of plaice**

bacon & chive potato cake, wilted baby leaf spinach,  
garlic, lemon & parsley butter...16.50

**(g,n) chargrilled chicken escalope**

wild mushroom & tarragon risotto, crispy chorizo,  
balsamic reduction ...14.95

**(p,g,n) smoked hake fillet** parsnip puree, stir fried leeks &  
kale, salsa verde, red wine syrup ...17.50

**(n,d) slow braised lamb shoulder**

potato, sage & scallion bridie, port braised red cabbage, root  
vegetable gravy ...16.50

**(v,g,n,d) grilled aubergine stuffed with caramelised shallot,  
red pepper & coriander quinoa**

roasted butternut squash veloute ...11.95

**(n,d) pan seared grouse breast**

venison sausage cassoulet, rosemary mash ...17.50

**chargrilled 10oz sirloin steak ...25.00**

portobello mushroom, pesto roasted tomato, rustic chips  
caramelised onion chutney or green peppercorn cream sauce

**all meals served with fresh bread & butter**

extra bowls £1.00 per bowl

See page 4 for side orders

**(v) vegetarian (p) pescetarian (g) gluten free**

**(n) nut free (d) dairy free (veg) vegan**